

万兴@乌节中央城 0619 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816	桌号	BUFFET MENU A / 中餐任点任吃 Minimum 3 Adults/最少3位成人 港式点心 *只限午餐时段 (Items 1 -14) Hong Kong Dim Sum *Available for lunch only			
	大人 () 位	1	蟹黄蒸烧卖 (4粒)	Steamed Siew Mai with Crab Roes	
Mon to Fri 星期一至星期五 \$27.80 ++ Per Pax Adult:	小孩 () 位	2	蜜汁叉烧包 (4粒)	Steamed Barbecued Pork Bun	
	Business Hours:	3	蒜蓉蒸排骨 (1笼)	Steamed Pork Ribs with Minced Garlic	
Sat & Sun, Eve of PHs 星期六, 星期日, 公假前夕 Adult: \$30.80 ++ Per Pax	Lunch – 11.30am – 3.00pm	4	迷你笋粿 (4粒)	Steamed Mini Soon Kueh	
Public Holidays 公共假期 Adult: \$32.80 ++ Per Pax	Dinner – 6.00pm – 10.00pm	5	蛋黄流沙包 (3粒)	Steamed Salted Egg Yolk " Liu Sha " Bun	
	Last dish order	6	万兴虾饺皇 (4粒)	Steamed Shrimp Dumplings	
FIXED PRICE FOR CHILD Child: \$16.80 ++ Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)	- Lunch by 2.30pm	7	潮州韭菜水晶球 (4粒)	Steamed Crystal Chive Dumpling with Shrimp	
	- Dinner by 9.30pm	8	火腿芝士卷 (4件)	Deep-fried Cheese & Ham Roll	
Chinese Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax All prices are subjected to 7 % GST & 10% Service Charge. 请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm	最少3位成人 Min. 3 Adults	9	沙律明虾角 (4粒)	Deep-fried Shrimp Dumplings	
		自助餐所有食品包括蛋糕 , 豆花, 泡泡茶, 冰淇淋 只限堂食, 不可打包! All buffet food, desserts & drinks are for dine-in only, NOT for take-away	10	青芥末香芒虾筒 (4件)	Deep-fried Prawn Mango Rolls with Wasabi
买3送1任点任吃自助餐促销 1 dines free with every 3 paying adults 买3送1促销不包括星期六晚餐和 星期天午餐以及公假午餐 Promotion not valid on Sat Dinner, Sun Lunch & Public Holiday Lunch 本公司保留权利随时更改菜单 与价钱以及任何促销条例 We reserved the right to make any changes including change in price, content, terms, at any time without prior notice.	中餐任点任吃 午餐/晚餐 Lunch & Dinner Buffet Menu 		11	鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Beancurd Skin
		12	腊味萝卜糕 (4件)	Pan-fried Carrot Cakes with Chinese Sausage	
		13	炸香蕉天妇罗 (4件)	Deep-fried Banana Tempura	
		14	千丝龙须卷 (1件) (每位只限1件)	Phoenix Prawn with Cheese & Ham (1 piece) (Limited to one piece per diner)	件/ Pieces
		汤羹类		Soup	
		15	干贝蟹肉鱼翅 (只限点一次)	Shark's Fin Soup with Crabmeat (One serving only)	
		16	海味鱼鳔羹	Fish Maw Soup with Seafood	
		17	时日老火例汤	Soup of the Day	
		餐前小菜		Appetizers	
		18	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss	
		19	口水鸡	Steamed Chicken in Sze Chuan Style	
		20	泰式海蜇丝	Jelly Fish in Thai Style	
		21	潮式炸虾枣	Deep-fried Prawn Rolls	
		22	香脆烤素方	Deep-fried Beancurd Skin	
		23	烟熏鹅片	Sliced Smoked Goose Meat	
		24	咸蛋黄香脆鱼皮 (只限点一次)	Salted Egg Yolk Fish Skin (One serving only)	
		25	烧烤鸡肉沙爹 (每人2支, 只限点一次)	BBQ Chicken Satay served with Cucumber & Onion (2 pieces per diner, one serving only)	支/ Pieces
		请翻至后有更多菜肴		Kindly turn to next page for more dishes	
		Next Page			

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 <p>法国芝士蛋糕新登场 每人敬送一份温馨提示： 芝士蛋糕需要25分钟解冻 请提前order</p> <p>Complimentary Famous French Cheese Cake One serving only per diner The Cheese Cake need 25 minutes to defreeze, please order in-advance</p>	<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30pm - Dinner by 9.30pm</p> <p>最少3位成人 Min. 3 Adults</p>	<table border="1"> <tr> <th colspan="2">家禽, 肉</th> <th colspan="3">Poultry & Meat</th> </tr> <tr> <td>30</td> <td>潮州卤水鹅片</td> <td>Braised Goose Meat in Teochew Style</td> <td></td> <td></td> </tr> <tr> <td>31</td> <td>酥炸脆鸡翼</td> <td>Crispy-fried Chicken Wing</td> <td></td> <td></td> </tr> <tr> <td>32</td> <td>脆皮虾饼烧鸡</td> <td>Roasted Chicken with Prawn Crackers</td> <td></td> <td></td> </tr> <tr> <td>33</td> <td>烧汁排骨</td> <td>Wok-fried Pork Ribs with Honey BBQ Sauce</td> <td></td> <td></td> </tr> <tr> <td>34</td> <td>酸甜咕嚕肉</td> <td>Wok-fried Sweet & Sour Pork</td> <td></td> <td></td> </tr> <tr> <td>35</td> <td>日式酱爆鹿肉</td> <td>Wok-fried Venison with Japanese Teriyaki Sauce</td> <td></td> <td></td> </tr> <tr> <td>36</td> <td>东坡肉配荷叶包</td> <td>Braised Dong Po Pork Belly served with Steamed Bun</td> <td></td> <td></td> </tr> <tr> <th colspan="2">豆腐, 蔬菜</th> <th colspan="3">Tofu & Vegetable</th> </tr> <tr> <td>37</td> <td>星洲辣椒豆腐虾</td> <td>Tofu & Prawns cooked in Chili Crab Style</td> <td></td> <td></td> </tr> <tr> <td>38</td> <td>鱼香茄子</td> <td>Braised Eggplant with Minced Pork</td> <td></td> <td></td> </tr> <tr> <td>39</td> <td>马来风光</td> <td>Wok-fried Kang Kong with Sambal</td> <td></td> <td></td> </tr> </table>	家禽, 肉		Poultry & Meat			30	潮州卤水鹅片	Braised Goose Meat in Teochew Style			31	酥炸脆鸡翼	Crispy-fried Chicken Wing			32	脆皮虾饼烧鸡	Roasted Chicken with Prawn Crackers			33	烧汁排骨	Wok-fried Pork Ribs with Honey BBQ Sauce			34	酸甜咕嚕肉	Wok-fried Sweet & Sour Pork			35	日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce			36	东坡肉配荷叶包	Braised Dong Po Pork Belly served with Steamed Bun			豆腐, 蔬菜		Tofu & Vegetable			37	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style			38	鱼香茄子	Braised Eggplant with Minced Pork			39	马来风光	Wok-fried Kang Kong with Sambal		
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<p>敬送万兴芒果仙草珍珠奶茶 / 老婆豆花 / 意大利冰淇淋 (每人只限1份, 赠品有限, 送完为止) Complimentary one serving per diner for Kong Cha, Soya Bean Pudding & Italian Gelato Ice Cream (For early bird diner only)</p>	<p>请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p> <p>中餐任点任吃 午餐/晚餐 Lunch & Dinner Buffet Menu</p>	<table border="1"> <tr> <td>40</td> <td>三皇蛋苋菜</td> <td>Poached Local Spinach with Three Type of Egg</td> <td></td> <td></td> </tr> <tr> <td>41</td> <td>蒜茸芥兰</td> <td>Stir-fried Kai Lan with Garlic</td> <td></td> <td></td> </tr> <tr> <td>42</td> <td>七味炸鲜菌</td> <td>Deep Fried Crispy Wild Mushroom</td> <td></td> <td></td> </tr> <tr> <th colspan="2">面, 饭</th> <th colspan="3">Noodles & Rice</th> </tr> <tr> <td>43</td> <td>万兴招牌炒饭</td> <td>Ban Heng Signature Fried Rice</td> <td></td> <td></td> </tr> <tr> <td>44</td> <td>干烧伊府面</td> <td>Braised Ee-fu Noodles with Mushrooms</td> <td></td> <td></td> </tr> <tr> <td>45</td> <td>家乡炒面线</td> <td>Wok-fried MeeSua in Hong Kong Style</td> <td></td> <td></td> </tr> <tr> <td>46</td> <td>什锦滑蛋河粉</td> <td>Fried Hor Fun with Sliced Fish in Egg Gravy</td> <td></td> <td></td> </tr> <tr> <td>47</td> <td>黄金炸馒头</td> <td>Deep-fried Sweet Buns</td> <td></td> <td></td> </tr> </table>	40	三皇蛋苋菜	Poached Local Spinach with Three Type of Egg			41	蒜茸芥兰	Stir-fried Kai Lan with Garlic			42	七味炸鲜菌	Deep Fried Crispy Wild Mushroom			面, 饭		Noodles & Rice			43	万兴招牌炒饭	Ban Heng Signature Fried Rice			44	干烧伊府面	Braised Ee-fu Noodles with Mushrooms			45	家乡炒面线	Wok-fried MeeSua in Hong Kong Style			46	什锦滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy			47	黄金炸馒头	Deep-fried Sweet Buns																	
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<p>Mon to Fri 星期一至星期五 Adult: \$34.80 ++ Per Pax</p>	<p>大人()位</p>	B1	原粒鲍鱼北菇	Braised Whole Abalone with Mushroom	
<p>Sat & Sun, Eve of PHs 星期六, 星期日, 公假前夕 Adult: \$37.80 ++ Per Pax</p>	<p>小孩()位</p>	B2	辣椒螃蟹或黑椒螃蟹	Chilli Crab or Black Pepper Crab (Please choose one flavour)	
<p>Public Holidays 公共假期 Adult: \$39.80 ++ Per Pax</p>	<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30pm - Dinner by 9.30pm</p>	B3	虫草滋补药膳活虾	Poached Live Prawns with Chinese Herbs & Cordyceps	
<p>FIXED PRICE FOR CHILD Child: \$16.80 ++ Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)</p>	<p>最少3位成人 Min. 3 Adults</p>	B4	XO带子炒西兰花	Sauteed Boiled Scallop with Broccoli in XO Sauce	
<p>Chinese Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax All Prices are subjected to 7 % GST & 10% Service Charge.</p>	<p>自助餐所有食品包括蛋糕 豆花, 泡泡茶, 冰淇淋 只限堂食, 不可打包! All buffet food, desserts & drinks are for dine-in only, NOT for take-away</p>	B5	油浸笋壳鱼或金银蒜蒸鳕鱼	Fried Soon Hock or Steamed Cod Fish with Garlic (Choose one type only)	
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<p>买3送1任点任吃自助餐促销 1 dines free with every 3 paying adults 买3送1促销不包括星期六晚餐和 星期天午餐以及公假午餐 Promotion not valid on Sat Dinner, Sun Lunch & Public Holiday Lunch 本公司保留权利随时更改菜单 与价钱以及任何促销条例 We reserved the right to make any changes including change in price, content, terms, at any time without prior notice.</p>	<p>Lunch & Dinner Buffet Menu</p> <p>B</p>	<p>万兴自制普宁豆腐(赠品有限送完为止) Deep-fried Homemade Puning Tofu (one serving only strictly while stock last)</p>			
		<p>港式点心 *只限午餐时段 (Items 1 -10) Hong Kong Dim Sum *Available for lunch only</p>			
		1	蟹黄蒸烧卖(4粒)	Steamed Siew Mai with Crab Roes	
		2	蜜汁叉烧包(4粒)	Steamed Barbecued Pork Bun	
		3	迷你笋粿(4粒)	Steamed Mini Soon Kueh	
		4	万兴虾饺皇(4粒)	Steamed Shrimp Dumplings	
		5	火腿芝士卷(4件)	Deep-fried Cheese & Ham Roll	
		6	沙律明虾角(4粒)	Deep-fried Shrimp Dumplings	
		7	青芥末香芒虾筒(4件)	Deep Fried Prawn Mango Rolls with Wasabi	
		8	鲜虾腐皮卷(4件)	Deep-fried Shrimp Rolls in Beancurd Skin	
		9	腊味萝卜糕(4件)	Pan-fried Carrot Cakes with Chinese Sausage	
		10	炸香蕉天妇罗(4件)	Deep-fried Banana Tempura	
		<p>汤羹类 Soup</p>			
		11	干贝蟹肉鱼翅(只限点一次)	Shark's Fin Soup with Crabmeat (One serving only)	
		12	海味鱼鳔羹	Fish Maw Soup with Seafood	
		13	时日老火汤	Soup of the Day	
		<p>餐前小菜 Appetizers</p>			
		14	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss	
		15	口水鸡	Steamed Chicken in Sze Chuan Style	
		16	泰式海蜇丝	Jelly Fish in Thai Style	
		17	潮式炸虾枣	Deep-fried Prawn Rolls	
		18	香脆烤素方	Deep-fried Beancurd Skin	
		19	蒜泥白肉	Sliced Cold Pork with Mashed Garlic	
		20	烟熏鹅片	Sliced Smoked Goose Meat	
		21	咸蛋黄香脆鱼皮(只限点一次)	Salted Egg Yolk Fish Skin (One serving only)	
		<p>家禽, 肉 Poultry & Meat</p>			
		22	潮州卤水鹅片	Braised Goose Meat in Teochew Style	

万兴@乌节中央城 0619
BAN HENG @ ORCHARD CENTRAL
 #11-01/02 Orchard Central
Tel : 6238 1516 / 6238 7816



法国芝士蛋糕新登场

每人敬送一份温馨提示：
 芝士蛋糕需要25分钟解冻
 请提前order

Complimentary

Famous French Cheese Cake
 One serving only per diner
 The Cheese Cake need 25 minutes
 to defreeze,
 please order in-advance

敬送**万兴芒果仙草珍珠奶茶**
/老婆豆花/意大利冰淇淋
 (每人只限1份, 赠品有限, 送完为止)
 Complimentary one serving per
 diner for **Kong Cha, Soya Bean**
Pudding & Italian Gelato Ice Cream
 (For early bird diner only)

请凭您桌上的点菜单向
 服务人员领取, 只限堂食不可打包
 Kindly bring your order chit for redemption.
 Dine in only not for take away

繁忙时段请自助:炒饭,炒面线,
 鱼腩羹,小吃,冷热甜品,冷热饮品,
 爆米花
 (备货有限,售完为止)

Peak Period Self-service: Appetizers,
 Fried Rice/Noodles, Soup, Dessert,
 Cold/Hot Beverage & Popcorn

桌号
 大人()位
 小孩()位

Business Hours:
 Lunch –
 11.30am – 3.00pm
 Dinner –
 6.00pm – 10.00pm
 Last dish order
 - Lunch by 2.30pm
 - Dinner by 9.30pm

最少3位成人
Min. 3 Adults

请别浪费食物,
 剩余食物会按每100克
\$2++收费
 Wastage food will be charged
 \$2++ per 100gm

中餐任点任吃
午餐/晚餐
Lunch & Dinner

Buffet Menu



家禽, 肉		Poultry & Meat	
23	酥炸脆鸡翼	Crispy-fried Chicken Wing	
24	脆皮虾饼烧鸡	Roasted Chicken with Prawn Crackers	
25	烧汁排骨	Wok-fried Pork Ribs with Honey BBQ Sauce	
26	酸甜咕嚕肉	Wok-fried Sweet & Sour Pork	
27	黑椒牛肉片	Wok-fried Beef with Black Pepper Sauce	
28	日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce	
29	东坡肉配荷叶包	Braised Dong Po Pork Belly served with Steamed Bun	
海鲜类		Seafood	
30	剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chilli & Garlic	
31	印尼式金凤鱼	Deep-fried Golden Phoenix in Indonesian Style	
32	XO酱炒鱼片	Stir Fried Sliced Fish with XO Sauce	
33	麦片香活虾	Wok-fried Prawns with Cereal	
34	姜葱炒生鱼片	Wok-fried Sliced Fish with Spring Onion & Ginger	
35	风味烧汁虾	Wok-fried Prawns with Special BBQ Sauce	
36	豉椒炒青口	Wok-fried Mussels with Spicy Bean Sauce	
豆腐, 蔬菜		Tofu & Vegetable	
37	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style	
38	鱼香茄子	Braised Eggplant with Minced Pork	
39	马来风光	Wok-fried Kang Kong with Sambal	
40	三皇蛋苋菜	Poached Local Spinach with Three Type of Egg	
41	蒜茸芥兰	Stir-fried Kai Lan with Garlic	
42	客家豆腐	Deep-fried Tofu with Minced Pork in Hakka Style	
43	七味炸鲜菌	Deep Fried Crispy Wild Mushroom	
面, 饭		Noodles & Rice	
44	万兴招牌炒饭	Ban Heng Signature Fried Rice	
45	干烧伊府面	Braised Ee-fu Noodles with Mushrooms	
46	家乡炒面线	Wok-fried MeeSua in Hong Kong Style	
47	什锦滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy	
48	黄金炸馒头	Deep-fried Sweet Buns	
甜品		Dessert	
49	什果香茅冻	Grass Jelly with Fruits	
50	柠香海底椰	Chilled Lemon Sea Coconut	
51	潮式香芋泥	Sweetened Yam Paste in Teochew Style	
52	精选糕点 (每人只限点一件, A, B, C, D=总用餐人数) Cake Selection (Limited to one piece per diner / choice of flavour from A,B,C,D)		
A	法国芝士蛋糕	French Assorted Cheese Cake	件/ Pieces
B	印尼千层糕	Thousand Layer Cake	件/ Pieces
C	自制清凉桂花糕	Homemade Refreshing Osmanthus Flower Jelly	件/ Pieces
D	万兴自制酥炸榴莲卷	Ban Heng Deep-fried Homemade Durian Roll	件/ Pieces